

Amendments to the Claims:

The listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claim 1 (Previously Presented) An edible emulsion comprising:

- a) oil;
- b) water;
- c) a viscosity-building emulsifier that at 2.0% by weight is partially or completely not soluble in acidified deionized water having a pH of ≤ 5.5 or a viscosity-building emulsifier that is at least about 50.0% by weight protein, or both
- d) from about 0.1 to about 1.0% by weight of the insoluble fruit fibers; and
- e) thickener

wherein the edible emulsion is smooth and at least one of the viscosity-building emulsifiers is added as part of a dairy base and wherein at least about 80.0% of all oil droplets present are less than 10.0 μm .

Claim 2 (Original) The edible emulsion according to claim 1 whereby the dairy base is selected from the group consisting of yoghurt, crème fraiche, sour cream, cream, mixtures thereof.

Claim 3 (Currently Amended) The edible emulsion according to ~~any one of the preceding claims~~ claim 1 wherein the edible emulsion comprises from about 7.5 to about 85.0% by weight oil.

Claim 4 (Currently Amended) The edible emulsion according to ~~any one of the preceding claims~~ claim 1 wherein the insoluble fruit fibers are recovered from tomatoes, peaches, pears, apples, plums, lemons, limes, oranges, grapefruits or mixtures thereof.

Claim 5 (Currently Amended) The edible emulsion according to ~~any one of the preceding claims~~claim 1 wherein the insoluble fruit fibers comprise fruit fibers.

Claim 6 (Currently Amended) The edible emulsion according to ~~any one of the preceding claims~~claim 1 wherein the edible emulsion comprises from about 0.5 to about 12.0% by weight emulsifier.

Claim 7 (Currently Amended) The edible emulsion according to claim ~~7~~1 wherein the emulsifier is a mixture of emulsifiers comprising from about 0.1 to about 2.5% by weight viscosity-building emulsifier.

Claim 8 (Currently Amended) The edible emulsion according to claim ~~8~~1 wherein at least one emulsifier in the mixture of emulsifiers has an HLB of greater than about 8.0.

Claim 9 (Currently Amended) The edible emulsion according to claim 1 wherein the thickener is a food grade ~~starches~~starch, pectin, gums or mixture thereof.

Claim 10. (Currently Amended) A method for making an edible emulsion according to ~~any one of the preceding claims~~claim 1 comprising the steps:

- a) mixing, in no particular order, oil, water, insoluble fruit fiber, thickener and emulsifier to make a coarse emulsion; and
- b) recovering the coarse emulsion

wherein the coarse emulsion may optionally be homogenized in a homogenizer to produce a smooth emulsion.

Claim 11 (Previously Presented) The method for making an edible emulsion according to claim 10 wherein the coarse emulsion is homogenized in a homogenizer and the homogenizer is pressurized from about 35.0 to about 650.0 bar and at a temperature from about 15°C to about 70°C.

Claim 12 (Previously Presented) The method for making an edible emulsion according to claim 11 whereby the homogenization is carried out in two or more separate homogenization steps.

Claim 13 (Currently Amended) The food product comprising an edible emulsion according to ~~any one of the preceding claims~~ claim 1 wherein the food product is a dressing, soup, sauce, dip, spread, filling or drink.

Claim 14 (Previously Presented) The food product according to claim 13 wherein the food product has a viscosity greater than about 500 centipoise and less than about 10,000 centipoise.

Claim 15 (Previously Presented) The food product according to claim 14 wherein the food product comprises 0.8% by weight or less starch.